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HOUSEKEEPERS' CHAT

Thursday, December 18, 1930.

(NOT FOR PUBLICATION)

1-9
In 3Nh
Subject: "Gifts From the Kitchen." Information from the Bureau of Home Economics, U. S. D. A.

Bulletin available: "Aunt Sammy's Radio Recipes."

The little bride in the house across the street called to me when I went out to get the newspaper this morning.

"Can't you come over and see my Christmas things before I pack them up to send, Aunt Sammy?"

I was rushing to get the breakfast dishes done and make the wreaths for my three front windows, but I knew my little neighbor had been working for days on her presents and would be disappointed if I didn't go over. So I slipped off my smock -- I have taken to smocks entirely lately instead of aprons and house dresses, and Uncle Ebenezer says I look ten years younger and much more spic and span.

Well, I ran across the street in the snow and was escorted directly to the kitchen. There I saw such a collection of enticing Christmas gifts made in that one small kitchen that I shall have to tell you about them.

"Kitchen gifts for all the relatives made all by me," said the little bride proudly pointing to the display on her table.

"Once upon a time, I used to spend hours making pink satin necktie holders for father and perfumed dress hangers for the girls and fancy work covers for mother. Yes, Aunt Sammy, I spent just hours making things like that and nobody ever used them. I just wasted my time and eye sight. And, what is more I used just as much money on those home-made presents as if I had bought them. Well, those days are over. I've become a practical person about Christmas."

"I should say you have," I said, looking at the array of jams and jellies on her table.

"Nowadays I make things for people to eat and I try to see that they are just as attractive and more delicious than those I could buy."

"Look here. These two little jars in quaint shapes are filled with apricot and pineapple jam for Cousin Ann. She lives in a boarding house where she has no chance to do more of her own cooking than make a cup of afternoon tea. So these little jars of jam are to give a homemade taste to her afternoon tea refreshments. Where do you think I found the recipe? The radio cookbook, of course, and if I remember correctly the page was 79. It is a fine recipe for winter use since the only fruits used are dried apricots and canned pineapple. I've covered the jars in this green tissue paper and tied them tightly with this red ribbon to give a frill around the top. Don't you think they look gay, Aunt Sammy?"

Just then I noticed ten little round glass bowls like miniature gold fish bowls filled with what looked very much like tiny fish swimming in an amber sea.

My neighbor smiled when I exclaimed over this. "One of these bowls is going to each of my young cousins. I used the recipe for amber marmalade from your book, Aunt Sammy, but instead of slicing up the grapefruit and orange peel I cut it in little pieces to look like fishes. I hope my ten little cousins will have lots of fun over their marmalade pets.

"This big red tin box is filled with whole wheat cookies for my Uncle Tim. You know he is an old bachelor and has a lot of funny ways. One habit of his is to eat a cookie or two just before going to bed but he always insists that the cookies must be wholesome and nutritious."

"Here is another box packed with tiny glass jars of apricot and prune conserve for my father. There is just enough conserve in each jar to spread on his muffins at breakfast. I don't mind telling you that I got this idea from the little jars of jam they serve on dining cars. And did you notice the red sealing wax I have put on the tops of each jar to make them bright and cheerful?"

Besides these presents my little friend had baskets of salted nuts and candied orange peel and even some jars of mincemeat. Everything was wrapped in bright papers and tied up with red or gold ribbons with, perhaps, a bit of evergreen stuck in the top.

Gifts of food look twice as good if covered with cellophane, a shining transparent material that looks clearer and brighter than waxed paper.

When I went home I decided that some of the nicest and most practical gifts of all are inexpensive kitchen gifts made with clever fingers.

Before I stop talking today I want to give you two recipes from the collection of a friend of mine, Miss Lucile Brewer, who makes a specialty of inventing delicious preserves of all kinds. One is a marmalade made from carrots, but you would never guess it from the taste. She calls it carrot honey. There are just three ingredients:

2 cups peeled and grated raw carrots,
Juice and grated rind of 2 lemons, and
2 cups of sugar.

I'll repeat those ingredients (REPEAT).

Mix the ingredients together, heat them slowly, and cook until the mixture is thick and clear. Turn it into jelly glasses, and when it is cold cover it with hot paraffin.

And remember to tell your friends that this is delicious served with cold meat.

If you like cranberries, here is a way to put them up in festive style by combining them with apples, pineapple and lemon in a holiday conserve. Are your pencils ready?

3 cups cranberries,
1 cup apple, diced,
1 cup canned crushed pineapple,
Juice and rind of 1 lemon,
1-1/2 cups water, and
3 cups of sugar.

Shall I say those over again? (REPEAT).

Cook the cranberries and apple in the water until tender. Then add the pineapple, lemon and sugar. Mix well and cook rapidly until thick and clear. Turn into clean hot glasses, and, when it is cold, cover it with hot paraffin.

Tomorrow I promise you a fine menu for a December Sunday dinner.

Friday: "Books For the Youngest."

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